

## PATENT ABSTRACTS OF JAPAN

(11)Publication number : 02-283798

(43)Date of publication of application : 21.11.1990

---

(51)Int.Cl.

C11B 1/10

C11B 13/00

---

(21)Application number : 01-104282

(71)Applicant : DAIWA CAN CO LTD

(22)Date of filing : 24.04.1989

(72)Inventor : YOSHIDA EIICHI  
HASHIMOTO KOJI  
OKADA TOMOKO

---

(54) METHOD FOR EXTRACTING OIL OR FAT FROM COFFEE BEAN

(57)Abstract:

PURPOSE: To economically extract oil or fat at a high rate of extraction by lowering the water content of roast coffee beans after extraction of coffee component therefrom with hot water, and then effecting extraction with liquid carbon dioxide under pressure.

CONSTITUTION: Coffee grounds after extraction of coffee component with hot water and/or water vapor are dried to a water content of 70wt.% or lower., preferably 10-70wt.%, and then brought into contact with liquid carbon dioxide at 0-100°C under a pressure of 40-500kg/cm<sup>2</sup>G to extract oil or fat (e.g. palmitic acid, stearic acid, oleic acid, linoleic acid, linolenic acid, and tocopherol).

---

### LEGAL STATUS

[Date of request for examination]

[Date of sending the examiner's decision of rejection]

[Kind of final disposal of application other than the examiner's decision of rejection or application converted registration]

[Date of final disposal for application]

[Patent number]

[Date of registration]

[Number of appeal against examiner's  
decision of rejection]

[Date of requesting appeal against examiner's  
decision of rejection]

[Date of extinction of right]